

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2014 VIOGNIER



### THE FACTS

**Varietal Composition:** 100% Viognier  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family, Carriage Vineyards, & Hidden Oak  
**Finished Alcohol:** 14.4%  
**Residual Sugar(G/F):** 0.50 g/100ml  
**Total Acid:** .78 g/100ml  
**pH:** 3.68  
**Bottling Date:** February 19, 2015  
**Release Date:** March 1, 2015  
**Total Production:** 784 Cases  
**Retail Price:** \$26.00

### THE VINEYARD

Three very unique and different Paso Robles vineyards were used in the making of this vintage of Viognier, which added immense layers of complexity and distinction. The Frankel Family Estate Vineyard, tucked in the hot Geneseo District, provides fruit of great depth, sweetness, and fruity characteristics. The Viognier is only 8 years old, with vine rows oriented north and south. This vineyard was the first of the 3 to be hand picked. Carriage Vineyard Viognier, grown in the El Pomar District of Paso Robles, exhibits more tart fruit flavors and firm acidity. The Carriage vines were meticulously hand manicured and minimally irrigated, so these vines yielded lighter clusters with tiny berries. Hidden Oak Viognier, grown on the “old school” bi-lateral system in rocky soils, displays flavors of spice and apple-like fruit. Hidden Oak, also located in the El Pomar district, has a terrific growing site, with the areas diurnal temperature swings. All vineyards handpicked their fruit in half-ton bins in the cool of the morning before transporting the grapes to the winery for immediate press and cold setting.

### THE WINEMAKING

The wine was made in two separate lots and blended together during bottling. Lot one was a combination of Sculpterra and Carriage Vineyard, and was harvested at 23.7 Brix. This lot was picked early for heightened tartness and strong acidity. Lot two was a combination of Sculpterra, Carriage and Hidden Oak vineyards, and harvested at peak ripeness-26.8 Brix. This fruit was raisin like; very sweet, tropical, and soft tasting. Lot one and lot two fermented in their own stainless tanks to complete dryness. These lots tasted amazing on their own, but so much better when combined! The freshness of lot one greatly compliments the fruity taste of lot two. The wine was bottled in February 2015.

### THE TASTE

Sculpterra 2014 Viognier displays the splendor and command of the very finest Paso Robles Viognier fruit, containing strong notes of ripe stone fruit and lush textures. This wine is a veritable rainbow of melon, honeysuckle, apricot, guava, tangerine, grapefruit, peach and orange blossom, yet you will also find earthy herbal notes, a touch of oregano spice, and a palette pleasing viscosity. The color is a perfect gold, the aromas upfront, refreshing, vibrant and alluring. This Viognier pairs amazingly well with pasta salad, poached shrimp or fish, or an afternoon cheese plate. Best now through 2017.

-Paul Frankel, Winemaker